





















CHÂTEAU PUYFROMAGE

\$18.70

* Suggested retail price

Puyfromage Blanc Entre-Deux-Mers 2020

 Sustainable  In conversion

	Product code	13576594
	Licensee price	\$16.26
	Format	12x750ml
	Listing type	SAQ General listing
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Bordeaux
	Varietal(s)	Sauvignon Blanc 20 %
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	Varietal(s)	Sémillon 45 %
	Varietal(s)	Muscadelle 15 %
	Alcohol percentage	11,5%
	Colour	White
	Sugar	Dry
	Sugar content	1,2
	Closure type	Cork
	Aging vessel type	3 months in stainless tanks
	À boire	Ready to drink

ABOUT THIS WINERY

Château Puyfromage is the property of 4 brothers (Yves, Francis, Philippe and Frédéric Marque) from a family whose ancestors were coopers, manufacturers of cellar equipment, wine growers and wine merchants. Their grandfather, Abel Albert, acquired Château Puyfromage in 1943. Today, the 4 brothers are committed to sharing the authentic expression of the Château's terroir, its grapes and its wines.

TASTING NOTES

The classic sauvignon-sémillon-muscadelle trio shape this wine of beautiful clarity. On the nose, floral shades mingle with more exotic aromas of mango syrup and sweetness of fresh honey. A beautiful complexity echoed by an ample, long, elegant and lively palate. A real treat.

Pairing suggestions :

Perfect wine for aperitif and as an accompaniment with fried food, white meat and poultry. Excellent with sea food, cheese and salads.

PRODUCT NOTES

Gold medal at the International Challenge 2020 of Guilbert and Gaillard

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SELECTIONS
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PRODUCTION NOTES

Pellicular maceration, the fermentation temperatures are under constant thermal control, filtration of the must deposits, ageing on fine lees for 2 months with stirring of the lees in a barrel.



OR
Gilbert & Gaillard Wine
Guide